



Loiseau des Ducs is located in a hotel classified as an historic monument “Talmay Hotel” formerly known as Hôtel des Barres from the 16th century

«Appreciating the elegance of Burgundy»

La carte

Starters €

Dijon Snails 32
parsley and garlic butter, Bernard Loiseau garlic purée, celery stalk tempura, and watercress velouté.

Foie gras from Maison Mitteault 35
Pan-seared foie gras escalope, “Comtesse de Chambord” dry bean salad, cornelian cherry marmalade, and sweet-and-sour broth.

Porcini mushrooms with Cazette from Burgundy 33
sautéed and stewed, black garlic condiment

From oceans and rivers

Roasted wild sea bass 56
Cauliflower mousseline with Boudier house saffron gin, graffiti cauliflower, roasted fish-bone jus with spices

From pastures and fields

Bresse Chicken 56
Artichoke mousseline and sesame fritters, barbillon ragout, and sorrel fish broth

Charolais Beef Fillet 58
Carrot and bone marrow ravioli, carrot in multiple textures, carrot-top and tonka bean condiment, sweet clover–infused beef jus.

Cheeses

Platter of cheeses matured by the Porcheret cheesemaker 18
from our regions Bourgogne-Franche-Comté, Auvergne and from the world, made from cow, goat and sheep milk

Our products are fresh and seasonal, so subject to change from week to week.

All our services are net prices, services included. Beef, poultry, game from France and the EU.

Information on the allergens present is available to you at the entrance to the restaurant

Menus

Vauban

*Lunch menu
served from Tuesday to Friday
(except public holidays)*

55 €

Pâté en croûte

Chicken, duck and pork terrine in a pastry crust, shallot compote, pickled vegetables, and Fallot mustard whipped cream

Trout from the Aube

Small spelt risotto, colorful radishes, beurre blanc sauce

OR

Ducs Vegetables Garden

variation of vegetables of the moment

Cheese plate

matured by the Porcheret cheesemaker

extra 18€

Mulot & Petitjean Gingerbread Cream

Flavigny anise ice cream, gingerbread praline

Starter, main course or main course, dessert 40 €

Talmay

4 courses starter, fish, meat, dessert

120€

3 courses starter, fish or meat, dessert

95€

Foie gras from Maison Mitteault

Pan-seared foie gras escalope, "Comtesse de Chambord" dry bean salad, cornelian cherry marmalade, and sweet-and-sour broth.

OR

Porcini mushrooms with Cazette from Burgundy

sautéed and stewed, black garlic condiment

Roasted wild sea bass

Cauliflower mousseline with Boudier house saffron gin, graffiti cauliflower, roasted fish-bone jus with spices

OR

Charolais Beef Fillet

Carrot and bone marrow ravioli, carrot in multiple textures, carrot-top and tonka bean condiment, sweet clover-infused beef jus.

Cheese plate

matured by the Porcheret cheesemaker

extra 18€

Plum and Kefir

Almond biscuit, Sichuan pepper kefir espuma, macerated plum ice cream

OR

Pear and Bernard Loiseau Chocolate

Poached and compote pear, Bernard Loiseau chocolate mousse and sauce, vanilla ice cream, and almond tuiles.

Any change is possible, subject to an additional charge.

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LOISEAU
DES DUCS®

To order at the beginning of your meal

Desserts €

Pear and Bernard Loiseau Chocolate 20

Poached and compote pear, Bernard Loiseau chocolate mousse and sauce, vanilla ice cream, and almond tuiles.

Raspberries from Ferme Marcs d'Or* 18

Fresh raspberries, meringue and whipped cream, raspberry sponge cake, mint sorbet, light fromage blanc mousse, and caramelized oats.

Fig with Blackcurrant*

Caramelized and candied figs with blackcurrant crème, almond biscuit and blancmange, blackcurrant sorbet. 19

**In addition to our Vauban menu 5€*

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